

DINNERLY



Feed A Crowd: Singapore Chicken Noodles

Same Meal Price, More Servings!



25 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 200g green beans
- 1 red onion
- 2 carrots
- free-range chicken thigh fillets
- 300g egg noodles ^{1,3}
- 10g Malaysian mild curry powder

WHAT YOU NEED

- 2 garlic cloves
- 2¼ tbs vegetable oil
- 2 tbs soy sauce ⁶

TOOLS

- large saucepan
- julienne peeler or box grater
- large deep frypan or wok

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 465kcal, Fat 13.9g, Carbs 65.9g, Proteins 23.9g



1. Prep ingredients

Bring a large saucepan of water to the boil for the noodles. Trim the **beans** and halve on an angle. Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Peel the **carrots**, then shred using a julienne peeler or coarsely grate with a box grater. Thinly slice the **chicken**.



2. Cook noodles

Cook the **noodles** in the pan of boiling water for 3 mins or until tender. Drain and rinse under hot water to prevent the noodles from sticking, return to the pan, then toss with **1 tsp vegetable oil** and **2 tbs soy sauce**. Set aside.



3. Stir-fry chicken

Meanwhile, put the **chicken, onion, curry powder** and **1 tbs vegetable oil** in a bowl and toss to coat. Heat a large deep frypan over high heat. Stir-fry the **chicken mixture** for 3-4 mins until browned and just cooked through. Season with **salt and pepper**. Remove from the pan.



4. Stir-fry veggies

Heat **1½ tbs vegetable oil** in the same pan over high heat. Stir-fry the **beans** and **garlic** for 2 mins, then add the **carrot** and stir-fry for 1 min or until the veggies are tender but still with crunch. Add the **chicken mixture** and stir-fry for a further 1 min or until combined and warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Serve up

Add the **stir-fry** to the **noodles** and toss to combine, if your pan is big enough. Or, simply divide the noodles and stir-fry among bowls to serve. Enjoy!



6. Feed A Crowd

You'll need to go big here, so use the largest frypan you've got – or a wok if you have one!